

# Recipe of the Month

FEBRUARY



## Baked Sweet Potato

Yields 4

### INGREDIENTS:

- 4 Sweet Potatoes, scrubbed clean
- Olive Oil, optional
- 4 tbsp. Butter
- Kosher Salt
- Freshly Ground Black Pepper



### INSTRUCTIONS:

1. Preheat oven to 425°. On a baking sheet lined with aluminum foil, prick sweet potatoes all over with a fork. Rub the outsides with a small amount of olive oil if you intend to eat the skins.
2. Bake until tender, 45 to 50 minutes.
3. Let cool, then split the tops open with a knife and top with a pat of butter.
4. Season with salt and pepper before serving.

*Enjoy!*